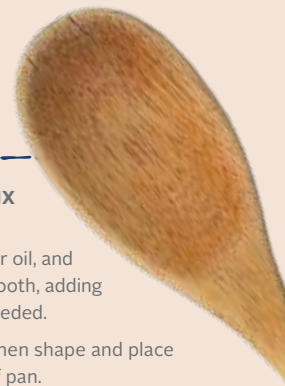




BREAD MIX

OUR SIGNATURE RECIPE FOR VERMONT CHEDDAR BREAD

Delicious homemade bread is easier than ever with our signature mix. This cheesy, lofty yeast bread is a favorite crowd-pleaser! Made with real sharp Vermont cheddar.



YOU'LL NEED

2 tablespoons butter, softened, or vegetable oil

1 1/4 cups warm water

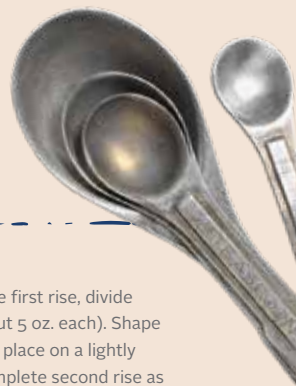
THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- 1 • COMBINE** mix, yeast, butter or oil, and water. Mix and knead until smooth, adding additional water or flour as needed.
- 2 • LET** rise for 1 hour covered, then shape and place in lightly greased 9" x 5" loaf pan.
- 3 • COVER** and let rise until crowned about 1" over rim of pan, 30-60 minutes depending on warmth of kitchen.
- 4 • BAKE** in a preheated 350°F oven for 35-45 minutes (center will register 190°F on an instant-read thermometer), tenting lightly with foil if browning too quickly.
- 5 • COOL** completely on a rack.

**BAKES
1 LOAF**

BREAD MACHINE METHOD

Place ingredients into the bucket, program for basic or white bread, 1 1/2-lb. loaf, light crust, and press start. After about 10 minutes of kneading, add additional water or flour as necessary to produce a smooth, soft dough. Allow machine to complete its cycle.



BAKER'S TIP:

For burger buns: After the first rise, divide dough into 6 pieces (about 5 oz. each). Shape each piece into a ball and place on a lightly greased or lined pan. Complete second rise as directed and bake for 16-18 minutes at 375°F.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR VERMONT CHEDDAR BREAD MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

855.371.BAKE (2253)

KingArthurFlour.com/contact

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



OUR SIGNATURE RECIPES

BREAD MIX

A tender yeast bread flavored with deliciously sharp Vermont cheddar cheese; perfect for sandwiches or toast.

MADE WITH
**VERMONT
CHEDDAR**



NET WT 18.25 OZ (1 LB 2.25 OZ) 517g

Nutrition Facts

Serving Size about 1/4 cup mix (37g)
Servings Per Container 14

Amount Per Serving	Mix Prepared		
Calories	140	150	
Calories from Fat	15	30	
% Daily Value**			
Total Fat 1.5g*	3%	5%	
Saturated Fat 1g	5%	10%	
Trans Fat 0g			
Cholesterol 5mg	2%	3%	
Sodium 410mg	17%	17%	
Total Carbohydrate 25g	8%	8%	
Dietary Fiber 1g	4%	4%	
Sugars 2g			
Protein 5g			
Vitamin A	0%	2%	
Vitamin C	2%	2%	
Calcium	6%	6%	
Iron	6%	6%	
Thiamin	15%	15%	
Riboflavin	8%	8%	
Niacin	8%	8%	
Folic Acid	8%	8%	
*Amount in Mix. Prepared contributes an additional 10 Calories (15 Calories from Fat), 2 g Total Fat (1 g Saturated Fat), 5 mg Cholesterol.			
**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	3,000mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: BREAD MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Semolina Flour (durum wheat), Vermont Cheddar Cheese (Vermont cheddar cheese (cultured pasteurized milk, salt, enzymes), cheddar cheese (cultured pasteurized milk, salt, enzymes), whey, buttermilk, salt, disodium phosphate), Natural Flavors, Sea Salt. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid. **CONTAINS:** Wheat, Milk.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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BEST IF BAKED BY:



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